

BUSINESS LUNCH

SET-1

SALAD ON THE CHOICE

Tomatoes and olives salad
Herring and vegetables salad

HOT STARTER AND SOUP ON THE CHOICE

Flat cake with mushrooms
Chicken soup with homemade noodle

MAIN COURSE ON THE CHOICE

Salmon in teriyaki sauce
Chicken breast in Madras style

HOMEMADE MORS

Cranberry
Black currant

500

SET-2

SALADS ON THE CHOICE

«Nesuaz» with tuna
«Olivier» with fried tongue

HOT STARTER AND SOUP ON THE CHOICE

«Hachapuri» - Puff pastry with cheese
Indian tomato soup with coriander, green onion and spinach

MAIN COURSE ON THE CHOICE

Sea bass with mashed potatoes
Beef Stroganoff with mashed potatoes

HOMEMADE MORS

Cranberry
Black currant

700

COLD DRINKS

Fresh berries lassie - 250

Pistachio and mint lassie - 250

Mango lassie - 250

Salted lassie with cumin - 250

Strawberry lassie - 250

Homemade cranberry mors - 150

Homemade black currant mors - 150

COLD STARTES

Oysters (1piese) - 250

Beef tartar with gherkin and grilled potato – 900

Chilean sea bass Carpaccio – 880

Scallop Carpaccio with pink pepper – 750

Tuna Carpaccio with omelet, string beans and
sesame seasoning – 750

Beef Carpaccio with basil paste,
fresh greens and cheese - 780

«Satsivi» Chicken meat with nut sauce – 520

«Lobio» Red bean with coriander - 350

Eggplants with nut crumb and pomegranate grains – 360

Eggplant caviar - 480

«Caesar» salad with tandoori chicken fillet - 520

Warm seafood salad – 650

Chili prawns with rocket leaves and parmesan- 650

Crab meat salad with avocado and
baked tomatoes- 700

Steamed salmon with Romano leaves,
tomatoes and broccoli – 680

Grilled prawns and spinach with avocado and
cheese sauce - 780

Green salad with beef and sesame dressing – 700

Blue fin tuna with green salad, onion and
Oriental radish sauce- 830

Chicken breast salad with tomatoes and sprouts - 550

Vegetables salad with greens - 380

Pear with green salad, blue cheese and croutons - 550

Tuna salad with noodles and coriander - 750

HOT STARTERS

«Samosa» - 380
(Pan fried pies)

Crab meat cutlet with puff pie and green salad – 780

Pan fried Tiger prawns with fresh greens and
cucumber-tamarind sauce - 700

Baked vegetables with coriander and homemade sauce - 350

«Achma» – 300
(Puff pastry with Georgian cheese filling)

«Hachapuri» - 420
(Puff pastry with cheese)

Club chicken sandwich – 450

Steak sandwich – 580

«Caesar» chicken sandwich – 480

Prawn sandwich with wasabi - 580

PIZZA

Ham and mushrooms - 450

Freshly-salted salmon - 370

Three cheeses – 370

Margarita - 300

SOUP

«Harcho» – 350
(Georgian soup with lamb and rice)

Soup with lamb and homemade noodles - 400

Pumpkin cream soup – 450

South Indian tomato soup with coriander,
green onion and spinach - 350

SPECIAL CHIFF OFFER

Shin of lamb boiled in broth - 1800
(for 2 per.)

Baked Chicken – 1300
(for 2 per.)

Freshly-salted salmon with potatoes- 500

MAIN COURSE

Smoked salmon fillet with eggplant paste - 650

Barbecue beef steak with mushrooms- 1300

Rib eye steak with grilled potato and horse-radish sauce – 1700

Black code with cucumber salad and yoghurt sauce – 1480

Grilled Sea bass fillet with eggplant and fresh greens – 1450

Tandoori or steamed Dorado with string-beans - 1620

Prawns in masala sauce with coconut milk and chili - 680

Wine leaves stuffed with lamb meat served
with sour cream and coriander – 470

Spice chicken in Madras style with Indian rice – 780

Homemade paste with shitake and oyster mushrooms
in tomatoes sauce with basil – 580

Chilean sea bass in Thai style -1300

Homemade lamb sausage with Asian sauce – 690

Lamb fillet with green salad and goat's cheese -1400

Linguini with seafood – 550

Spaghetti with basil – 300

Chicken in three sauces – 550

Tandoori Tiger prawns – 1100

Tandoori Beef – 1200

Tandoori Lamb– 980

Tandoori Chicken – 750

GARNISH

Potatoes with mushrooms - 300

Black lentil with tomatoes sauce and cumin- 210

Grilled vegetable – 380

Saffron rice – 200

Steamed rice – 180

BREAD

Homemade bread - 380

(basil, blue cheese, garlic and mint piranha)

DESSERTS

Chocolate fondant with pistachio ice cream – 350

Cheese cake with raspberry and berry sauce – 450

Meringue with mascarpone cream, coconut sorbet and berries -370

Honey sponge cake with vanilla sauce -350

Mille-feuille with wild berries – 450

Panna Cotta with rose syrup – 350

Crème brulee with coconut- 350

Fruit jelly with mirin - 350

Tiramisu – 500

«Gadbad» ice cream cocktail – 750

Home made ice cream -150

Sorbet-150